INDUSTRIAL TYPE PERFORMANCE

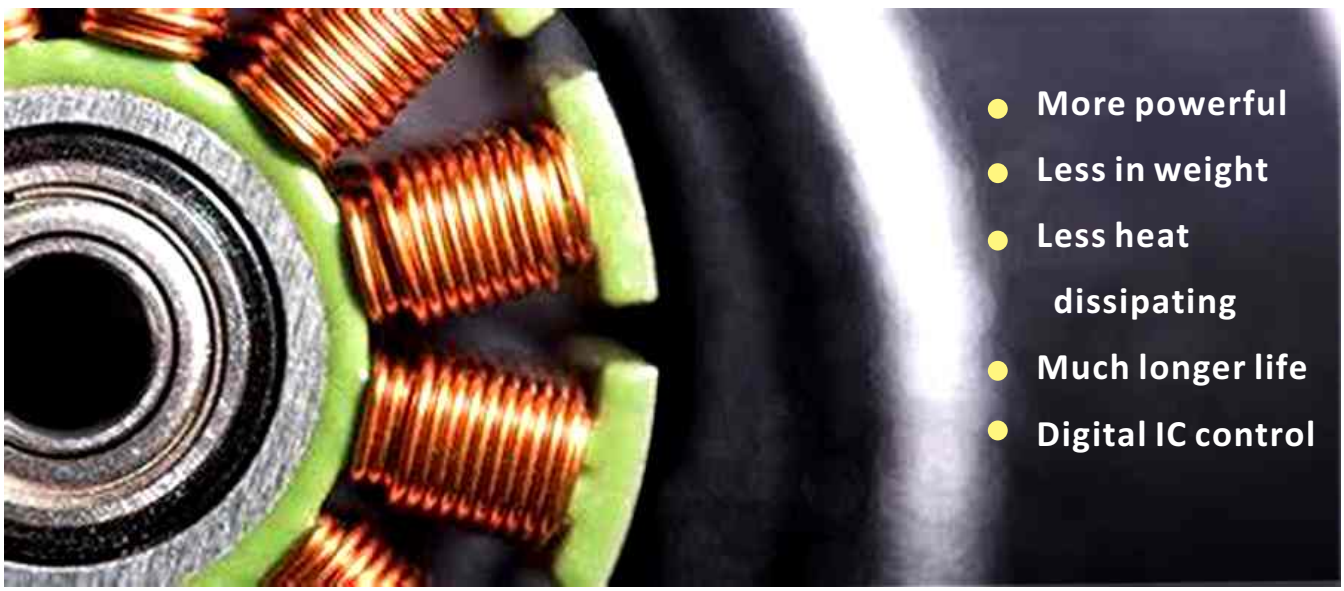
IMMERSION BLENDERS

BLM-750W series

By Brushless DC Motor



Commercial Immersion Blenders



- More powerful
- Less in weight
- Less heat dissipating
- Much longer life
- Digital IC control

COMMERCIAL IMMERSION BLENDERS



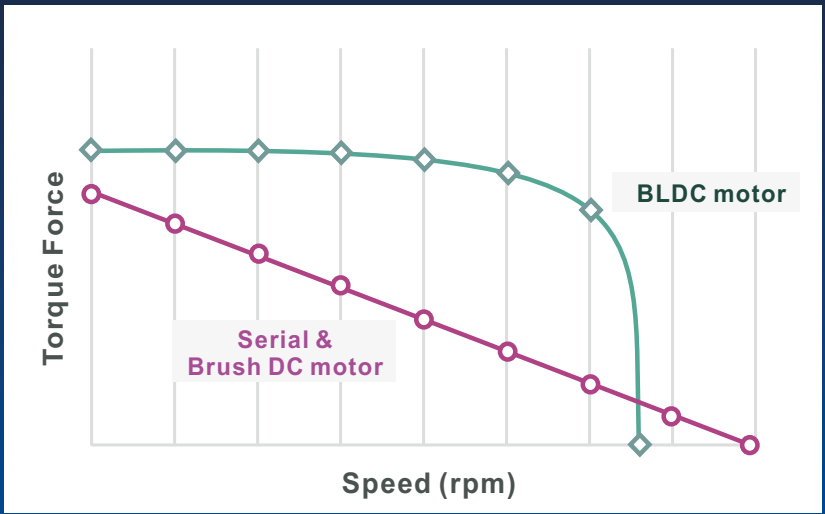
Professional
Immersion Blender

By Brushless DC Motor

It is well known that the Brushless DC Motor operating by IC control has many advantages comparing to the universal motors and DC brush motors which have been prevailing in the applications of commercial and household immersion blenders in the market.

Thanks to the progress of the electronic technology, we are able to put the Brushless DC motor into the Immersion Blenders with sophisticated microchips controllers.

BLDC motor vs Universal & Brush DC motor



One of the main advantage of Brushless DC motors compared to Universal and Brush DC motor is its stable torque force which does NOT decrease with rotational speed increase (see graphical illustration at the left).

This advantage allows user to shorten their operating time because of the strong force provided by the blender.

INDUSTRIAL TYPE

IMMERSION BLENDERS

The BLM-750W Immersion Blenders combines the latest motor and microcontroller technology with quality and attention to details.



Main features

- 1 HP, heavy-duty motor
- 750W BLDC motor - speed 3,000 - 12,000 rpm

  With speed control knob
- Large input voltage range from 110 to 240 VAC & 50/60 Hz without affecting output power
- All- purpose stainless steel blade
- High efficiency due to BLDC working principle
- Little heat dissipation which sustaining long time continuous operation
- Stable torque force which does not decrease as rotation speed increases (this happens in the most prevailing immersion blenders using universal or Brush DC motors
- Durable and long life due to brushless operating (no wear out of commutator)
- Ergonomic design for easy and comfortable operation
- Completely sealed stainless steel shaft, easily removable and dishwasher safe
- Operating with Protection and Power button that avoid accidental switching ON
- Operating with Locking button for easy handling

Specifications



Specifications

Model	BLM-750WA	BLM-750WB	BLM-750WC	BLM-750WE
Voltage	adapt to different input voltage range: 110-120V~ 60Hz / 220 - 240V~ 50Hz			
Power	750W (rating), 1000W (Max)			
Speed	3000 - 12000 rpm			
Torque force	3 Nm			
Blender head	2.2 kg			
Shaft	377mm 0.9 kg	450mm 1.0 kg	530mm 1.1 kg	Egg whisk 1.0 kg
Whole set	3.1 kg	3.3 kg	3.4 kg	3.2 kg

Packaging

Model	Box	Box per carton	Carton	N.W.	G.W.
BLM-750WA	590 x 325 x 165mm	3	610 x 520 x 350mm	9.4 kg	12.4 kg
BLM-750WB	590 x 325 x 165mm	3	610 x 520 x 350mm	9.8 kg	12.7 kg
BLM-750WC	590 x 325 x 165mm	3	610 x 520 x 350mm	10.1 kg	13.2 kg
BLM-750WE	590 x 325 x 165mm	3	610 x 520 x 350mm	9.6 kg	12.7 kg
BLM-750WM	590 x 165 x 165mm	6	610 x 520 x 350mm	13.2 kg	18.4 kg
ST-377	590 x 165x 165mm	6	610 x 520 x 350mm	5.6 kg	9.9 kg
ST-450	590 x 165 x 165mm	6	610 x 520 x 350mm	6.3 kg	10.7 kg
ST-530	590 x 165 x 165mm	6	610 x 520 x 350mm	7.0 kg	11.4 kg
EW01	590 x 165 x 165mm	6	610 x 520 x 350mm	6.0 kg	10.1 kg

Parts

Stainless steel Shafts



ST-377
377mm

ST-450
450mm

ST-530
530mm

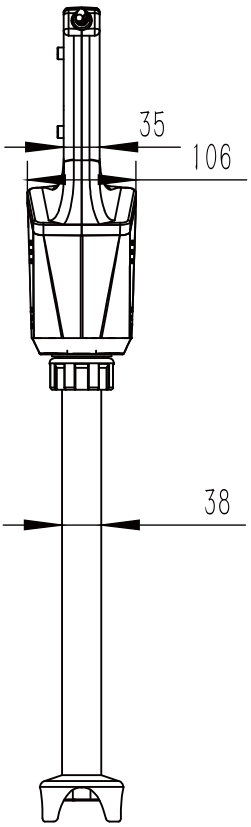


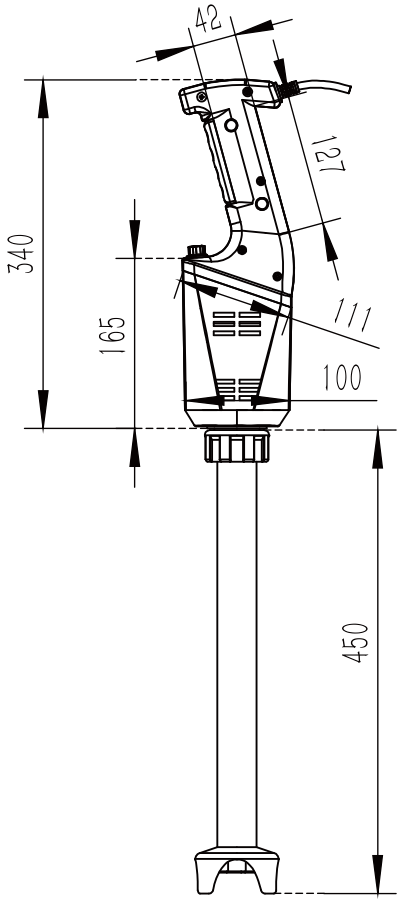
EW01
Whisk,
385mm

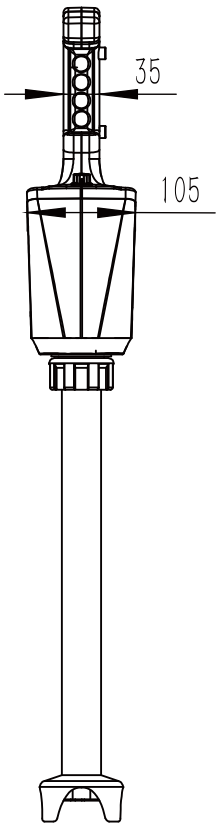


BLM-750WM
Machine head

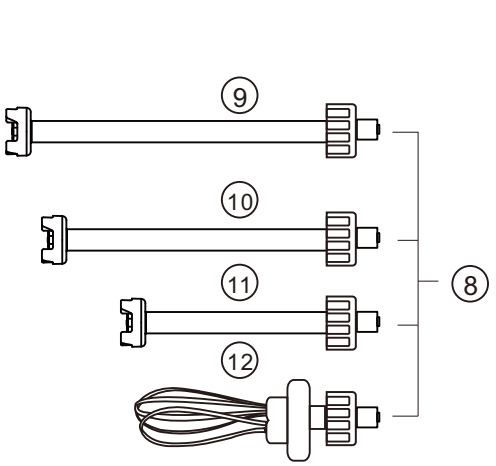
Dimensions In mm

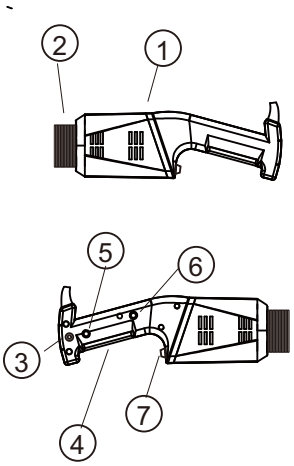






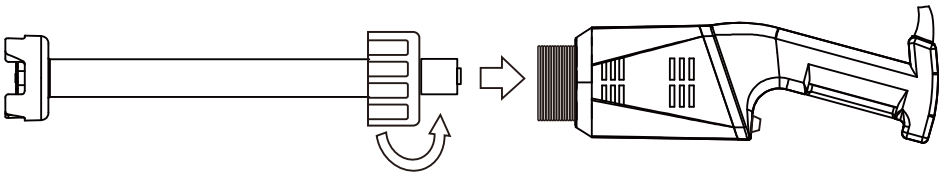
No. and Parts





No.	Parts
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Protection button
6	Locking button
7	Speed controller
8	Joining clutch
9	Stainless steel shaft 530mm (for BLM-750WC)
10	Stainless steel shaft 450mm (for BLM-750WB)
11	Stainless steel shaft 377mm (for BLM-750WC)
12	Stainless steel egg whisk (for BLM-750WE)

Assembling



How to operate

- Place the stainless steel shaft or egg whisk into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft or egg whisk to be immersed into the ingredients.
- The blender has 3 buttons. Press the Protection Button [5] first, then press the ON/OFF button [4] without releasing the Protection Button [5]. The blender should start turning.
- Press the Locking button [6], you can then lock the operation and have the blender continue turning even you have releasing the Protection Button [5] and ON/OFF button [4]
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [7]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- You are recommended to start at low speed when using the whisk.
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the blender first before you lift it up from the food container.

